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HISTORY AND DESIGN

The Food PANtrie 'A Natural, inexpensive and easy way to grow and preserve foods'

K. Duane Erickson, Inventor and Development History:

I am the inventor of the Food PANtrie. I did not invent the natural process of drying foods, its been with us since the beginning of time. Nor did I invent the natural process of sprouting foods.

Having had the opportunity to spend time in many third world countries, and observing the various methods those people used to extend the life of their foods, I just attempted to come up with a system, using modern materials and manufacturing methods, to make something that made it easier and cleaner to accomplish the same goal.

Since I have no control of the foods which are processed in my dryer I cannot assume liability for foods processed in it or for other uses for which the Food PANtrie may be used.

K. Duane Erickson



WHERE TO HANG THE Food PANtrie

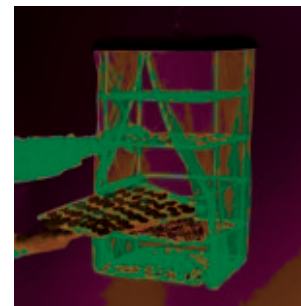
Unlike other kitchen appliances and the need to attach it to an electrical outlet, the Food PANtrie does not need set on the kitchen counter. It hangs. Hence, to use the Food PANtrie most effectively, hang it in the kitchen, nearest to the place you prepare your food. In that way it will be more likely used more frequently because its quicker and easier to preserve or grow foods. At the same time, it will be easy for members of the family to just reach in and grab some real living food. The benefit is consuming foods that are more nutritious, cost less, and quicker to satisfy that growling in the stomach. But

strange things happen when eating this way. Be careful, you will have more energy, be more wide awake, think better, and you will end up with more money to spend. Plus less doctor bills. Try it, it worked for me, it will work for you and your family also.

FOR DRYING

This becomes evident when you find yourself with, say, one or two overripe bananas. With a few strokes of your knife and a quick retrieval of a drying tray from the Food PANtrie, you will have yourself dried bananas and the satisfaction of knowing you avoided the temptation of throwing the bananas out. You will end up with a treat, a healthy treat. Enlarge on this process.

FOR SPROUTING



When it comes to sprouting, it is even more vital to have quick access to the Food PANtrie. Sprouts need more attention since they need to be rinsed two or more times a day. Keeps them happy, healthy and fresh plus they are always ready to grab some to eat while passing by. Children's bodies respond to living foods and their little bodies crave them. Thy it. They will surprise you, and see the change in in them from eating living foods. Gee, maybe a new generation of real healthy people.



You will find that as the sprouts are growing, members of the family will want to use them as snacks and for adding to sandwiches and salads. Again, the easier it is to get access to the Food PANtrie, the more your family will reap the benefits of live, wholesome foods.

WARNING

Due to the Food PANtries ease of use, along with its healthy benefits, you can look forward to completely changing the way you eat and prepare your foods.

Within a short time, your food budget will go further, you will feel better, and you will even look better.

HOW TO USE DRIED FOODS

Of course, eating fresh living foods it best, but second best is using Mother Natures way of preservation, the natural drying of foods. It is however, nice to keep them clean in the process, and having to share them with the little critters, flies and such.



Having a baggie containing a variety of dried fruits is a nice way for school children to fill their need for food. Personally I use this method on my hikes, together with small clear plastic bottles, with holes in the lid, to grow sprouts while on the go. I have learned that a very small handful of sprouts replaces what I formerly considered a meal. Yes, my stomach feels more hollow, not being filled until my belt is tight, but I am not starving and my energy it even exhilarated.

MANUFACTURING and COMPONENTS:

The manufacturing, because of our out of control government, is done in China. I personally went to China, because I heard of the terrible slave labor stories. My experience proved to be wonderful. I met the people producing my Food PANtrie, even their families, again, they were wonderful. Everything I experienced while in China, was wonderful. But the purpose was to keep the cost down for those I was attempting to make the Food PANtrie for.

The Plastic is Polypropylene with UV protection to protect it as much as possible while using it in the out-of-doors.

The Netting is a Military grade netting with small holes to keep as much as possible the little insects out. One thing you have to keep in mind is, Insects can lay eggs on fruit. The fruit is picked and we prepare it for drying in the Food



PANtrie. The fruits that have the insect eggs on them also enjoy the nice warmth used for drying. Soon the insect eggs hatch and the Food PANtrie can become full of these new little insects, For those type of fruits the insect eggs must be peeled before drying. You will know if this happens, and you will remember to peel them next time.

The metal parts are stainless steel, to last as long as possible in or out of doors.

DESIGN AND USES:

When I started I used large embroidery hoops with netting inside, with five each hanging in a round netting with a clear plastic top, and a zipper down the side.

I learned of a square sprout tray that had once been produced. I arranged to acquire the molds, but they were terrible. I had new inserts produced to go into the base injection mold and began producing these trays to replace the embroidery hoops. I designed a system to hang the five trays from ribbons attached to the top with the hook. I have some oriental friends and they helped me sew the netting cover. My family and I assembled them in my garage behind our home in Salt Lake City, Utah.

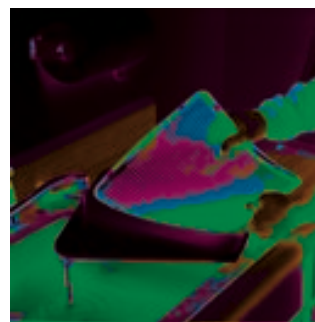
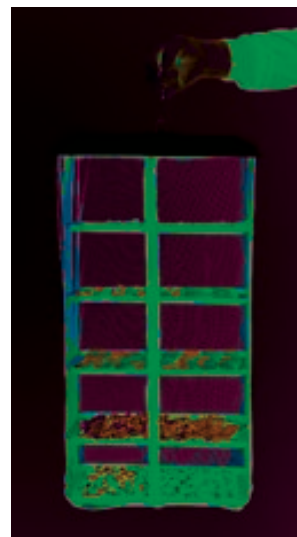
To date I have made about eight different improvements or models and my Asian friends set the stage for the production in first Taiwan, then China.

If you will notice, I have attempted to design the Food PANtrie to be used even if our way of life collapses. Meaning, replacement parts are no longer available.

First of all, with a little effort all parts can be disassembled and either replaced or adjusted for continued usage. Notice how the straps can be attached to the tray supports, the weakest part of the system, on all four sides, if one side should become damaged. Notice the same design is on all the black removable trays also.

AIR BREATHER: Notice that at the very top of the Food PANtrie, where the hook is attached, is a breather to allow rising moist air to exit. It is also designed to eliminate the little critters from getting into the Food PANtrie from that area.

PORTABLE: The Food PANtrie is also designed to be portable enough to even slide into a pack so it can be taken on trips into the mountains. I have had my experiences in the mountains, where the little animals want to share in my items. The Food PANtrie even becomes a nice make-shift cub-bard to store your butter, bread etc. and can be used to fillet and dry your fish, all while hanging in the tent or from a branch. Who knows, we just might have to live away from home to survive, others have had to do it, maybe us too.



NATURAL DRYING APPLICATIONS AND PURPOSE:

The goal is to take advantage of the abundance of foods in season so they can be used out of season at a latter time. The process is not new, it's been around since the beginning of time. More important that looks and taste, is the actual food value,

enzymes. Without the enzymes we just overwork our system while it searches for something of value in the dead foods we have forced fed ourselves. Today, this doesn't make much sense to me.

Next: It has to be easy enough and cost effective enough so we actually will accomplish the process, rather than just running to the store, while the stores still exist.

My answer is my creation, the Food PANtrie, and I hope it can become a way of life for many in the world.

SPROUT-ABLE SEEDS: Again there are those who want to control us and everything. Obtaining good sprout-able seeds is becoming more difficult. My hope is that using the Food PANtrie, we can create our own sprout-able seeds. I acquire seeds from the plants I want to grow by using and drying them in my Food PANtrie, then transferring them to containers to plant the next season.

I learned from another Asian farmer that he will never use seeds unless they were last year's seed. Where he sells what he grows, he has found that older seeds do not grow the best and most healthy plants. Selling plants is where his money comes from.

This adds a new slant on seeds. While we have heard that seeds thousands of years old will grow plants, this may be true. But not healthy plants.

Another thing I've learned. Seeds are not dead, but dormant and alive, and they need air to stay alive. Placing seeds in air tight containers, in time kills the seeds. They will not sprout or grow.

So purchasing seeds off the Internet, in stores, you never know how old they really are and you don't know if they have been stored in air tight containers.

I have located two organizations only who specialize in last year's seeds and the seeds are not in air tight containers. The problem is, they only sell in huge quantities. As the Food PANtrie sales grow I intend on stocking these seeds, but only if I can turn them over yearly, as I don't wish to sell old seeds to my friends. So keep in touch, as I plan to offer them on my website. **BESURE AND GET LAST YEARS SEED, NOT IN SEALED CONTAINERS.**

REPLACEMENTS AND EXTRA COMPONENTS:

With my next container order I will have a large supply of components, everything but mostly white dishes and black aerated trays for sprouting for those wanting to extend their sprouting capabilities.